

m e

n u

Order online with your room service QR code, or dial 844 on your in-room phone to speak to our friendly staff.

Our operating hours for in-room dining may vary on public holidays.

We thank you for allowing a 30-minute service time after placing your order.

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements.

However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.

Please inform our team if you have a food allergy or intolerance

DF: Dairy Free, H: Halal, GF: Gluten Free, V: Vegetarian, VG: Vegan.

10% surcharge applies on Sundays, 15% surcharge applies on public holidays.

Accor Plus discounts not available on room service.

A \$5 tray charge applies to all orders.

Novotel Canberra

IN-ROOM DINING MENU

Breakfast 02

Kid's Breakfast 04

Dinner 05

Kid's Dinner 11

Beverages 12

Breakfast

6.30am - 10.00am

Each breakfast includes your choice of hot or cold beverage.

Menu add-ons and additional beverages are available when you order.

Please scan the QR code for full menu details or ask our friendly staff when you order.

We thank you for allowing a 30-minute service time after placing your order.

BREAKFAST

6.30am - 10.00am

Each breakfast includes your choice of hot or cold beverage

Full English Breakfast

Two hash browns, two sausages, bacon, baked beans, tomato, mushrooms, two eggs cooked your way, your choice of toast, croissant and danish pastry, plus your choice of two accompaniments.

American Breakfast

Stack of freshly made pancakes with your choice of maple syrup, cream and/or berries, plus bacon, hash brown, croissant and danish pastry.

Continental Breakfast

Fruit bowl, bircher muesli, your choice of fresh bread or toast, selection of cold meats and cheese, croissant and danish pastry, plus your choice of two accompaniments.

Healthy Breakfast (can be GF)

Fruit Bowl, yoghurt, bircher muesli, two eggs cooked your way, your choice of toast, plus your choice of two accompaniments.

Smashed Avo (can be GF)

Smashed avocado on Three Mills sourdough toast.

Oz Breakfast (can be GF)

Bacon and egg roll with BBQ sauce.

BREAKFAST

6.30am - 10.00am

Each breakfast includes your choice of hot or cold beverage

Vegan Breakfast (GF)

Mixed berry and banana smoothie bowl with almond milk.

Omelette

Four-egg omelette with your choice of fillings (onion, cheese, mushroom, spinach, tomato, ham), plus your choice of fresh bread or toast.

Kid's Breakfast (please select one option)

Mini fruit cup, two eggs cooked your way, plus choice of fresh bread or toast.

Mini fruit cup plus four pancakes served with maple and chocolate syrup.

SELECTIONS

Eggs	Fried, sunny-side up, poached, scrambled
Bread (fresh or toasted)	White, wholemeal, sourdough, raisin toast, gluten-free
Barista coffee	Flat white, cappuccino, latte, mocha, long black, espresso, chai latte, hot chocolate
Loose leaf tea	English breakfast, green, chamomile, peppermint, earl grey
Juice	Apple, orange, pineapple
Milk	Full cream, skim, oat, almond, soy, lactose-free milk
Accompaniments	Ketchup, mustard, strawberry jam, apricot jam, marmalade, mixed-berry jam, maple syrup, honey

Dinner

Monday - Saturday 4.00pm - 10.00pm

Sunday 4.00pm - 9.00pm

Please scan the QR code in your room for full menu details
or ask our friendly staff when you order.

LOCAL GRAZING PLATTERS

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

Capital Charcuterie Board

18-month-aged prosciutto, mild salami, bresola, house-made duck pate, antipasto, Fedra olives and Three Mills sourdough bread.

Tilba Cheese Board (V)

Three-year-matured cheddar, trilogy, super blue, quince paste, muscatel, strawberries, lavosh and crackers.

STARTERS

Normandy Cheeseburger Sliders

Local Angus beef, American cheese, mustard, ketchup, pickles, milk bun and chips (3pcs).

Three Mills Bread Basket (V)

Selection of artisan breads, charcoal butter, olive oil and balsamic vinegar.

Pitted Olives (VG)

Fedra olives in olive oil dressing with citrus rind and Grissini.

MAINS

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

Grass-Fed Beef Sirloin Steak (GF)

250g Bungendore sirloin steak, garlic mash with broccolini and your choice of sauce (mushroom, pepper, gravy or shiraz jus).

Herb Marinated Chicken Breast (GF, H)

Fresh herb marinated free range chicken, corn puree, fresh vegetables and spinach.

Eggplant Parmigiana (V)

Layers of eggplant, tomato sugo, garlic, parmesan and basil.

Roasted Mushroom (V, GF)

Pumpkin and feta stuffed mushroom served with bean sprouts, carrot, and balsamic reduction

First Edition Cheeseburger (H)

200g grass-fed beef patty, American cheese, pickle, caramelised onion, black garlic aioli and chips.

MAINS

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

First Edition Sandwich

Grilled chicken, egg, bacon, lettuce, tomato and onion, served with chips.

Bangers & Mash

Chicken sausages, garlic mash and gravy.

PIZZAS

Pepperoni

Hand-stretched base, fresh buffalo mozzarella and classic pepperoni.

Margherita

Hand-stretched base, fresh buffalo mozzarella and basil.

SALADS

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

Seasonal Green Leaf Salad (VG)

Fedra olive oil, salt and balsamic vinegar.

Pear & Wild Rocket Salad (V, GF)

Feta and saffron dressing

SIDES

Creamy Garlic Mash (GF)

Thick Cut Chips

Sweet Potato Fries

Grilled Green Veg (VG, GF)

Brocollini, asparagus and green beans.

DESSERTS

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

Tiramisu (V)

Classic tiramisu.

Coconut Panna Cotta (VG, GF)

Raspberry compote.

Crème Brûlée (GF)

Classic vanilla bean.

KID'S DINING

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

One main meal served with a soft drink or juice of your choice

Spaghetti Bolognese

Spaghetti and Italian meat sauce served with a side salad.

Chicken Nuggets

Chicken Nuggets served with chips and a side salad.

Junior Pizza

6" ham and pineapple pizza served with chips and a side salad.

Toasted sandwich (V)

Toasted tomato and cheese sandwich served with chips and a side salad.

Chicken Pesto Salad (GF)

Roasted chicken and pesto salad served with chips.

Junior Cheeseburger

Beef patty and cheese on a bun served with chips and a side salad.

Ice cream

Chocolate or vanilla with choice of strawberry or chocolate topping.

Beverages

Monday - Saturday 4.00pm - 10.00pm

Sunday 4.00pm - 9.00pm

NON-ALCOHOLIC

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

Tea Pot

Green, chamomile, peppermint, English breakfast, earl grey

Coffee

Long black, flat white, cappuccino, latte, mocha, espresso, chai latte

R L

Juice

Apple, orange, pineapple

Soft Drink

Coke, Coke Zero, Sprite, Sprite Lemon +

Ginger Ale (Bundaberg)

Wild Organic Juice

Mixed banana, mango & apple, mixed green

Water (750ml)

Still

Water (750ml)

Sparkling

NOVOTEL CANBERRA

ALCOHOLIC

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

PREMADE COCKTAILS

Espresso Martini

Gin & Tonic

Piña Colada

BEER (330ML)

Bentspoke Crankshaft (5.8%)

Guinness Stout (4.2%)

James Boags Premium (4.6%)

James Boags Light (2.5%)

Heineken (0%)

Bundaberg Ginger Beer (4%)

James Squire Apple Cider (4.8%)

ALCOHOLIC

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

RED WINE

Bancroft Cab Merlot NSW

Nick O'Leary Shiraz Canberra Region

Lerida Estate Pinot Noir Canberra Region

Ricasoli Chianti Italy

Nick O'Leary Sangiovese Canberra Region

WHITE WINE

Bancroft Semillon Sauvignon Blanc NSW

Hungerford Hills Chardonnay NSW

Johnson Estate Sauvignon Blanc New Zealand

Lark Hill Reisling Canberra Region

Lerida Estate Pinot Grigio Canberra Region

NOVOTEL CANBERRA

ALCOHOLIC

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

ROSE

Bancroft Rose NSW

Fiore Moscato NSW

SPARKLING WINE

Bancroft Brut NSW

La Gioiosa Prosecco (200ml) Italy

CHAMPAGNE & PREMIUM SPARKLING WINE

Taittinger Cuvee Prestige Brut NV France

Mumm Marlborough Brut Prestige New Zealand

Vol.I
FIRST. EDITION

Bar . Dining



LOCAL. AUTHENTIC. SUSTAINABLE.

Taste Canberra like a local

Enjoy a curated paddock to plate a la carte menu showcasing some of the regions finest seasonal ingredients. Our menu changes with the seasons to showcase the best local produce available.

Experience First Edition Canberra's local drinks selection paying homage to award-winning wines and distilleries in the Canberra Region.

We'd like to give a special mention to the following local suppliers:

Fedra Olive Grove, Tilba Dairy Farm, Balzanelli Family Smallgoods, Three Mills Bakery.

ENJOY YOUR STAY

